

In the Claims:

Please cancel claims 17-20.

Please amend claims 15, 16, 21-25 to read as follows:

15. A method of making biscuit dough wherein the improvement comprises admixing the biscuit flour with at least one puroindoline;

wherein the at least one puroindoline is added in an amount effective for increasing the firmness of the biscuit resulting from baking the biscuit dough.

16. The method of claim 15 wherein the amount of puroindoline is between 0.02 and 5% by weight relative to the weight of the biscuit <sup>of dough</sup> (flour).

21. The method of claim 31 wherein the amount of puroindoline is effective to reduce the density of a hard biscuit prepared from a biscuit dough with a fat content of between 2 and 20% of the total weight of the biscuit dough.

22. The method of claim 31 wherein the amount of puroindoline is effective to reduce the density of a soft biscuit prepared from a biscuit dough with a fat content of between 2 and 30% of the total weight of the dough.

23. The method of claim 31 wherein the amount of puroindoline is effective to reduce the density of a puff biscuit prepared from a biscuit dough with a fat content less than or equal to 4% of the total weight of the biscuit dough.

24. The method of claim 32 wherein the amount of puroindoline is effective to increase the density of a puff biscuit prepared from a biscuit dough without added emulsifier and which biscuit dough has a fat content greater than or equal to 7% of the total weight of the biscuit dough.

25. The method of claim 15 wherein the biscuit <sup>clough</sup> (flour) has a puroindoline content greater than 0.2% of the dry weight of the flour with the additional biscuit ingredients.

**Please add the following claims 31-34:**

31. A method of making biscuit dough wherein the improvement comprises admixing the biscuit flour with at least one puroindoline;  
wherein the at least one puroindoline is added in an amount effective for reducing the density of the biscuit resulting from baking the biscuit dough.
32. The method of claim 31 wherein the amount of puroindoline is between 0.02 and 5% by weight relative to the weight of the biscuit flour.
- B5 33. A method of making biscuit dough wherein the improvement comprises admixing the biscuit flour with at least one puroindoline;  
wherein the at least one puroindoline is added in an amount effective for increasing the density of the biscuit resulting from baking the biscuit dough.
34. The method of claim 33 wherein the amount of puroindoline is between 0.02 and 5% by weight relative to the weight of the biscuit flour.

**Remarks**

The Office Action dated January 25, 2002 has been carefully reviewed and the foregoing amendments are made in response thereto. In view of these amendments and the following remarks, Applicants respectfully request reconsideration and reexamination of this application and the timely allowance of the pending claims.

Applicants respectfully submit that no new prohibited matter has been introduced by the amendments. Written description support for the amended claims and additional claims can be found throughout the specification and in the original claims. Specific support for claims 15, 31, and 33 can be found on the pages as listed in the table below.

Claim	Support as Found in the as-filed Application
15	page 4, lines 22-25, page 5, lines 25-28
31	page 4, lines 15-22, page 5, lines 1-24
33	page 4, lines 15-22, page 5, lines 1-14